

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 6/30/2015      **Business ID:** 99586FE  
**Business:** INDIAN HILLS COUNTRY CLUB  
DINING & BAR  
6847 TOMAHAWK RD  
MISSION HILLS, KS 66208

**Inspection:** 16000315  
**Store ID:**  
**Phone:** 9133626200  
**Inspector:** KDA16  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/30/15	09:04 AM	01:25 PM	4:21	0:23	4:44	0	Inspection
06/30/15	02:00 PM	05:20 PM	3:20	0:08	3:28	0	Exit interview
06/30/15	05:20 PM		0:00	0:23	0:23	0	
Total:			7:41	0:54	8:35	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Size Range \_\_\_\_\_  
Insp. Notification Email      Sent Notification To \_\_\_\_\_      Lic. Insp. No  
Priority(P) Violations 6      Priority foundation(Pf) Violations 7  
Certified Manager on Staff p      Address Verified p      Actual Sq. Ft. 0  
Certified Manager Present p

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.  
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  
Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

***This item has Notes. See Footnote 1 at end of questionnaire.***

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

**Employee Health**

Y	N	O	A	C	R
p	.	.	.	.	.
Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Employee Health		Y	N	O	A	C	R
2. Management awareness; policy present.		p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.		p	..	..	..	..	..
Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	..	..	p	..
Fail Notes	3-301.11(B) P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [PIC touched RTE tomato with bare hand. COS PIC was educated, tomato was discarded. PIC washed hands.]						
8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p	..	..	..	..	..
10. Food received at proper temperature.		..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.		..	p	..	..	p	..
Fail Notes	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the bar area, "Glenmorange Scotch, Gentleman Jack Whiskey, Dewar's Whiskey, Johnnie Walker Red Label, Bulleit Bourbon, Marker's Marks Whiskey, Bushmills Irish Whiskey, Black Seals Rum, Milagro Tequila, Stokichnaya Vodka, Agua Luca and Bombay Sapphire" had small flies inside the bottles. COS PIC poured out the contents of the bottles and trashed the bottles.  Vida organic mescal had a small piece of cork stew floating inside the bottle.]						
12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..
<b>This item has Notes. See Footnote 2 at end of questionnaire.</b>							
Fail Notes	4-501.112(A)(1) Pf - Hot Water Sanitization (stationary rack single temperature machine) - In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold of a stationary rack, single temperature machine may not be more than 90°C (194°F), or less than 74°C 165°F [The dishwashing machine had 4 measured temperatures. The temperature was below 165F. The temperatures of the dishwashing machine was 140F, 150F, 142.5F, and 160.5F.]						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y   N   O   A   C   R
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Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT  FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  [The plates in the RIC in front of the grill/stove, have food debris, water, and plastic. COS Plates were removed by inspector, PIC placed plates in warewashing area to be washed, rinsed, and sanitized.]</i>
	4-602.12(B)	<i>Stickers and sticker residue were found on the plastic containers exterior, stacked inside of clean food contact plastic containers in the main kitchen and the bakery. COS PIC removed containers to be washed, rinsed, and sanitized. ]</i>  <i>Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.  [The microwave in the bakery had dried food debris on the ceiling and the exterior. COS Employee clean microwave during inspection.]</i>

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..   ..   p   ..   ..   ..
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Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
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16. Proper cooking time and temperatures.	..   ..   p   ..   ..   ..
17. Proper reheating procedures for hot holding.	..   ..   p   ..   ..   ..
18. Proper cooling time and temperatures.	..   ..   p   ..   ..   ..
19. Proper hot holding temperatures.	p   ..   ..   ..   ..   ..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	
20. Proper cold holding temperatures.	p   ..   ..   ..   ..   ..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	
21. Proper date marking and disposition.	..   p   ..   ..   p   ..

Fail Notes	3-501.18(A)(2)	<i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.  [Diced tomatoes and cut lettuce did not have a prepared or discard date. PIC said it was prepared 6/28. COS PIC dated the containers. ]</i>
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22. Time as a public health control: procedures and record.	..   p   ..   ..   p   ..
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Fail Notes	3-501.19(A)(1)(a)	<i>Pf - Time as a Public Health Control (Written procedure-TPHC)  If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.  [PIC did not have written procedures for butter sitting at room temperature.]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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*Fail Notes*    3-501.19(B)(2)    *Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [Butter was sitting out on the counter at room temperature, did not have time when it was taken out of cooler. PIC said it was taken out around 8:30. Butter has been sitting at room temperature for 2 hours. COS PIC marked time on container and put in RIC.]*

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

p    ..    ..    ..    ..    ..

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

p    ..    ..    ..    ..    ..

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

p    ..    ..    ..    ..    ..

26. Toxic substances properly identified, stored and used.

..    p    ..    ..    p    ..

*Fail Notes*    7-201.11(A)    *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [In the bakery drawer above wooden prep table was a container of super glue. COS Super glue was removed and discarded.]*

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

p    ..    ..    ..    ..    ..

GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

p    ..    ..    ..    ..    ..

29. Water and ice from approved source.

p    ..    ..    ..    ..    ..

30. Variance obtained for specialized processing methods.

..    ..    ..    p    ..    ..

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

p    ..    ..    ..    ..    ..

32. Plant food properly cooked for hot holding.

..    ..    p    ..    ..    ..

33. Approved thawing methods used.

..    ..    p    ..    ..    ..

34. Thermometers provided and accurate.

..    p    ..    ..    p    ..

*Fail Notes*    4-203.12    *Pf - Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±1.5°C in the intended range of use. Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±3°F in the intended range of use. [There was not thermometer ion the pantry MT RIC. COS PIC provided a thermometer during inspection. ]*

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

..    p    ..    ..    p    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification		Y	N	O	A	C	R
<i>Fail Notes</i>	<p>3-302.12    <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[In the main kitchen, white containers of flour, bread crumbs, and seasoned flour did not have a label of the common name. COS Containers were label.</i></p> <p><i>In the bakery, 2 drawers were filled with flour and sugar did not have labels. COS PIC labeled the drawers.]</i></p>						
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	..	p	..	..	..	..
<i>Fail Notes</i>	<p>6-501.111(B)(2)    <i>Inspecting premises for evidence of pests.</i></p> <p><i>[In the downstairs catering storage room, on the right side, bottom shelf were old mouse droppings.]</i></p>						
	37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
	38. Personal cleanliness.	p	..	..	..	..	..
	39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
	40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p	..	..	..	..	..
	42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	p	..
<i>Fail Notes</i>	<p>4-903.11(A)    <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the bar 2 area, 3 ice scoops were stored on top of the ice machine where dust is collected. COS PIC removed ice scoops to be washed, rinsed, and sanitized. ]</i></p>						
	43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
	44. Gloves used properly.	p	..	..	..	..	..
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	..	..	p	..
<i>Fail Notes</i>	<p>4-202.11(A)(2)    <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[In the bakery and the main kitchen were cracked food contact containers. COS PIC removed cracked containers and discarded.</i></p> <p><i>In the bakery, a chipped spatula was stored as clean on a drying rack. COS PIC discarded spatula.]</i></p>						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p	..	..	..	..	..
	46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
<p><b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b></p>							

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Utensils, Equipment and Vending

Y   N   O   A   C   R

*Fail Notes*    4-302.14    *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There were no test strips in the bakery for Quat or Chlorine sanitizer solution.]*

47. Non-food contact surfaces clean. p    "    "    "    "

*Fail Notes*    4-601.11(C)    *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The vents in the produce WIC had a build up of dust on the fan covers.]*

## Physical Facilities

Y   N   O   A   C   R

48. Hot and cold water available; adequate pressure. p    "    "    "    "    "

49. Plumbing installed; proper backflow devices. "    p    "    "    "    "

*Fail Notes*    5-203.14    *P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [In the mop sink closet, attached to the faucet was a shut off valve downstream, AVB with hose and sprayer attached lined in sink basin. ]*

5-203.15    *P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [1 carbonator fountain machine did not have a vented dual check valve, back flow prevention device.]*

50. Sewage and waste water properly disposed. p    "    "    "    "    "

51. Toilet facilities: properly constructed, supplied and cleaned. p    "    "    "    "    "

52. Garbage and refuse properly disposed; facilities maintained. p    "    "    "    "    "

53. Physical facilities installed, maintained and clean. p    "    "    "    "    "

54. Adequate ventilation and lighting; designated areas used. "    p    "    "    p    "

*Fail Notes*    6-202.11(A)    *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [In the dairy WIC downstairs, the light bulb was not shatter resistant or did not have an shatter resistant cover. COS PIC installed a cover during inspection.]*

## Administrative/Other

Y   N   O   A   C   R

55. Other violations p    "    "    "    "    "

## EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #08</i>	<i>Date Marking</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Accompanied with KDA 63

## **Footnote 2**

### **Notes:**

The bakery did not have a sanitizing solution for the 3 compartment sink.

## **Footnote 3**

### **Notes:**

Hot holding

Steam table

Steak soup 173F

Marinara 168F

Beef curry and vegetable 165F

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 4**

### **Notes:**

Cold Holding

MT

Chicken salad 40F

Potato salad 38F

Tuna salad 40F

Cole slaw 39F

Diced tomato 38F

Smoked turkey 41F

Ranch dressing 40F

Caesar dressing 41F

Yogurt dressing 41F

Feta cheese 41F

Goat cheese 40F

Stewed tomatoes 41F

Quinoa 39F

Corn beef 40F

Blue cheese 41F

Beef tenderloin 41.9F

Bakery

McCall RIC

Whipping cream 43F

Raw shell egg 45.4F

Butter 43.9F

Dairy RIC

Half & Half 36.6F

Goat cheese 37.3F

Ham 38.1F

Corn beef 39.3F

Raw shell egg 40.4F

Beef 40.2F

Pork 34.4F

Produce WIC

Bean sprout 40.6F

Prime rib 39.2F

Beef 41.2F

Cooked rice 40F

Kitchen

RIC drawer

Cooked pasta 39F

Wahl fish 34F

Raw chicken 39F

Egg wash 37F

Cooked pasta 40F

Production WIC

Pork verde 40F

Ham 41.2F

Beef 40.9F

Chicken 40.9F

Salmon 23.1F



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Wait station  
Half & Half 41F  
Whole milk 40F

## **Footnote 5**

### **Notes:**

3 compartment sink not set up.  
Quat test strips available.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/30/2015      **Business ID:** 99586FE

**Business:** INDIAN HILLS COUNTRY CLUB

## DINING & BAR

6847 TOMAHAWK RD

MISSION HILLS, KS 66208

**Inspection:** 16000315

Store ID:

**Phone:** 9133626200

**Inspector:** KDA16

Reason: 01 Routine

Time In / Time Out

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/10/15

Inspection Report Number 16000315

Inspection Report Date 06/30/15

Establishment Name	INDIAN HILLS COUNTRY CLUB
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Physical Address	6847 TOMAHAWK RD	City	MISSION HILLS
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DINING & BAR

Zip 66208

### Additional Notes and Instructions

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## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/30/2015      **Business ID:** 99586FE  
**Business:** INDIAN HILLS COUNTRY CLUB  
DINING & BAR  
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### ACTIONS

Number of products Voluntarily Destroyed 1

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Tomato Qty 2 Units Tomat Value \$ 1.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A